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# SUMMARY OF ACTIVITIES

**Meat Inspection**

U. S. DEPT. OF AGRICULTURE  
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**Division**

**1965**

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CURRENT SERIAL RECORDS



C&MS-20

January 1966

Consumer and Marketing Service  
U. S. DEPARTMENT OF AGRICULTURE

On December 7, 1965, the U. S. Department of Agriculture announced an administrative reorganization of meat inspection.

Within the Consumer and Marketing Service, there will be:

- A Livestock Slaughter Inspection Division - to supervise procedures governing inspection of animals before and after slaughter.
- A Processed Meat Inspection Division - to supervise procedures governing continuous inspection of meat processing and preparation of meat products; and to supervise inspection of meat products for import or export.
- A Technical Services Division - to approve labels of meat products containing meat and poultry; to test meat and poultry samples and maintain testing services; and to establish standards for meat and poultry products, slaughtering plants, and foreign systems for inspecting meat to be exported to the United States.
- Meat Inspection regional offices (not more than seven) to supervise inspection in plants and report directly to the Deputy Administrator for Consumer Protection.
- A Program Appraisal Staff in the office of the Deputy Administrator - to review and analyze regulatory and operational procedures affecting meat and poultry inspection.

Responsibility for investigating violations of the meat and poultry inspection laws will be transferred to the Office of the Inspector General.

The C&MS Poultry Division is still responsible for all principal poultry inspection activities, except those specifically named above.

## SUMMARY OF ACTIVITIES

### Meat Inspection Division 1965

#### Introduction

This marks the 59th year of service to the Nation by the Federal meat inspection program, under which consumers are assured of the wholesomeness, sanitary production and processing, and accurate labeling of all meat and meat products distributed in interstate and foreign commerce.

This vital service, which touches the lives of almost every citizen, every day, was established by the Meat Inspection Act approved June 30, 1906, and is now administered by the U.S. Department of Agriculture's Consumer and Marketing Service.

At its beginning, inspection was maintained in 163 establishments located in 58 cities. By the end of the fiscal year on June 30, 1965, C&MS' Meat Inspection Division was providing service in 1,775 establishments located in 743 cities and towns. Of this number, 596 were slaughtering establishments, and 1,179 were engaged in meat processing only.

During the 1965 fiscal year, the Meat Inspection Division concentrated on:

- \* Thoroughly examining all cattle, calves, sheep, swine, goats, and horses immediately prior to and following slaughter to eliminate animals and carcasses afflicted with diseases or other unwholesome conditions.
- \* Supervising the preparation of meat and meat products during processing to assure their cleanliness, wholesomeness, and freedom from harmful preservatives, ingredients, and other adulteration
- \* Guarding against residues in meat resulting from drugs, chemicals, pesticides, or other biologics.
- \* Supervising the labeling of meat and meat products to prevent false or deceptive labeling.
- \* Certifying the wholesomeness of all meat and meat products exported to foreign countries.
- \* Inspecting all meat and meat products to insure their wholesomeness and truthful labeling, including reviewing foreign country inspection systems to insure that they are comparable with United States standards.
- \* Examining meat and meat products produced for governmental agencies to insure compliance with specifications.

- \* Supervising the manufacture and labeling of processed or renovated butter.
- \* Encouraging the use of acceptable methods for the humane slaughter of meat animals.
- \* Supervising the application of the Federal marks of inspection to insure that only those meats and meat products which have been officially "inspected and passed" carry the official marks.
- \* Conducting investigations to insure compliance with the Federal Meat Inspection Act.

### Inspection Procedures and Requirements

The number of meat inspectors assigned to a meat packing plant depends upon the type of operations conducted--i.e., slaughtering of food animals, processing of meat products, or both--and the size and volume of the plant.

Each animal is examined before slaughter. This is referred to as the ante-mortem inspection. Only those animals found to be normal and healthy are passed for slaughter. Abnormal animals are handled separately, and some are condemned outright. Where the abnormality is slight, the animal (termed a "suspect") is given special handling to guard against any unfit meat getting into the food channels.

Following the ante-mortem inspection, those animals which are passed are slaughtered, and the carcass and all its parts are given a second, searching examination. This is referred to as the post-mortem inspection, performed while the carcass is being "dressed out"--i.e., the inedible portion such as the hide, intestines, stomach, and paunch contents is separated from the edible portions of the carcass including the liver, heart, lungs, and spleen while the carcass is being "dressed out." In a small plant a single inspector performs the entire post-mortem inspection. In large plants with rapid production lines, the inspection routine is broken down into specialized steps with each assigned to a separate inspector.

The inspection routine requires manual handling and close scrutiny of all areas of probable abnormalities in the glands, organs, and muscle tissues. An important part of the routine is the supervision of the entire dressing process to assure that there is no contamination of the edible portions of the carcass in the separation and removal of inedible parts.

Here again, some carcasses are condemned outright if they show any condition that makes them unfit for human food. Some carcasses require only partial condemnation of affected parts. Inspectors insure that all condemned meat is placed under lock and key, for later use only in the manufacture of inedible products such as soaps and fertilizers.

Inspection of meat processing operations, in contrast to that performed at the time of slaughter, is based upon more general controls. Even so, the inspector plans his supervision so as to insure that the great variety of meat products--including the full range of canned meats, sausage products, and meat specialties and convenience foods--are wholesome and produced under sanitary conditions.

The inspector supervises the actual formulation and preparation of such products to insure that they are made according to specified standards, contain only safe ingredients, and are free of any adulterating substances. He also insures any cooking of products is done at the proper temperature for the prescribed period of time, and that the product is properly labeled with a label that has been approved in advance by C&MS.

The inspector often calls upon C&MS chemical and biological laboratories for scientific analysis of product ingredients as well as materials that come in contact with the food. This includes spices and flavorings, curing substances, packaging materials, and even detergents used to clean processing equipment.

Meat products that pass inspection are marked with the official mark of inspection before they leave the plant. When a product does not conform, it is marked "U.S. Retained" by the inspector, and is either brought into compliance or destroyed. If the product is unfit for food, it is condemned and destroyed.

The Division's Procedures and Requirements staff is primarily concerned with coordinating these activities of inspectors in the field. During the 1965 fiscal year, this inspection service was provided in 1,775 establishments located in 743 cities and towns. Of the 1,775 plants, 596 were slaughtering establishments, and 1,179 were engaged in meat processing only. By comparison, at the end of the 1964 fiscal year, inspection was conducted in 1,679 plants located in 702 cities and towns--575 of which were slaughtering establishments and 1,104 were engaged in meat processing only.

The staff also coordinated implementation of the Humane Slaughter Act. Under this program, 548 plants--or 96 percent of all federally-inspected slaughtering establishments--regularly used one or more methods of slaughter designated by USDA as being humane. The names of these plants are compiled from a monthly reporting system by field veterinarians and published regularly in the Federal Register.

Another part of the staff's work involved approving applications for exemption from Federal meat inspection for qualified retail meat dealers and butchers. At the end of the fiscal year, 795 such exemptions were in effect, entitling these individuals to ship non-federally inspected processed meat products directly to consumers across State lines. During the year, 93 new certificates of exemption were approved, and 91 others were cancelled.

In addition, the staff oversees the meat inspection "identification service." Under this service, non-federally inspected plants can request a Federal inspector to supervise the cutting-up, repackaging, or relabeling of meat which has been "U. S. Inspected and Passed" in a federally-inspected plant, so as to retain the marks of inspection on the meat for distribution in interstate commerce. This is a voluntary service performed on a reimbursable basis under terms of the Agriculture Marketing Act of 1946. A total of 361 firms were authorized to receive this service by the end of the fiscal year.

Federal meat inspectors also supervise the preparation of some pet foods, permitting the manufacturers of these products to display an official USDA "certification" as to the wholesomeness and sanitary processing of the products. This voluntary service was provided to 12 plants, covering the production of 309,185,628 pounds of certified canned pet food and certified canned or fresh-frozen pet food ingredients.

Finally, the Procedures and Requirements staff coordinated the "food inspection service" at 22 establishments. This voluntary service--also performed on a reimbursable basis--provides for the inspection of foods which contain some meat products but not a sufficient amount to be classified as "meat food products" under the Meat Inspection Act, and thus do not require mandatory, continuous Federal meat inspection.

#### Plant Construction and Renovation

The Division's Plants and Equipment staff is responsible for maintaining standards for the construction and renovation of meat packing and processing plants. All blueprints must be approved in advance of any construction or remodeling, and all equipment must be approved for use before it can be installed. These requirements are necessary to insure that meat products cannot become contaminated from faulty construction materials or contact with toxic-producing metals or poorly designed equipment. In addition, it helps insure efficient plant layouts as well as adequate safety precautions for plant employees and Federal inspectors.

During fiscal year 1965, all-time records were established for the number of drawings and specifications reviewed, number of remodeling projects approved, and number of new plants approved by the staff, as indicated in the following table:

CATEGORY	FISCAL YEAR 1965	FISCAL YEAR 1964	FISCAL YEAR 1963
Number of drawings and specifications for new or remodeled structures reviewed.	: 1,656 *	: 1,467	: 1,211
Number of remodeling projects approved.	: 1,324 *	: 1,137	: 953
Number of new plants approved.	: 230 *	: 214	: 192
Estimated cost of construction	\$186,286,000 *	\$82,500,000	\$65,000,000

Asterisk represents all-time record.

The increase in the estimated cost of construction is due to the unusual number of large new plants approved. It includes two plants costing \$10 million each, one plant costing \$7.5 million, three costing \$3 million each, and nine costing \$2 million each. Also, more than 20 of the approved plants will cost an estimated \$1 million each.

Many of the remodeling projects included automation of the handling and processing of meat products, particularly for such products as smoked hams, frankfurters, and canned products. Emphasis was placed on high-speed, almost fully automatic processing lines. Some systems were designed to completely process hams in less than 24 hours, and frankfurters in slightly more than 30 minutes.

It should be noted that the large volume of meat which this construction and remodeling can produce, and the complexity of some of the automated equipment adds significantly to the workload of the Federal meat inspection service.

### Labels and Standards

The Division's Labels and Standards staff must approve, prior to their use, all labels for meat and meat products, including those imported into the United States. In addition, the staff formulates standards for the composition of certain processed meat products.

During the 1965 fiscal year, the staff reviewed 55,309 proposed labels and sketches, of which 52,622 were approved for use by federally-inspected establishments; 1,194 were approved for use on imported products, and the remaining 1,493 were rejected as not complying with Federal labeling requirements.

In addition, 76 requests were received to examine food articles prepared with meat products to determine if they were subject to the Federal Meat Inspection Act. Of these, 43 were considered subject to the Act if offered for sale in interstate or foreign commerce, 31 were not, and two were pending at the end of the fiscal year. Several proposals for newly developed products were received, requiring additional study of their composition before the labeling could be approved.

The Division's taste-testing panel was utilized in numerous cases to determine the appropriateness of claims on proposed labels covering flavor, tenderness, and similar qualities.

### Biological Sciences Laboratories

Supplementing the work of the inspectors in the field are the Division's four Biological Sciences laboratories located in Beltsville, Md., Omaha, Neb., Philadelphia, Pa., and San Francisco, Calif. These laboratories perform scientific analysis--including enzymological, histopathological, microbiological, parasitological, and serological examinations--to provide the

Division's staff with a basis for evaluating new procedures, processes, and products, and to aid the inspector in the field to properly dispose of questionable animals, carcasses, and products.

A total of 27,594 specimens and samples were tested or diagnosed during the fiscal year, an increase of 38 percent over the 1964 fiscal year. In addition, an expansion of the Beltsville laboratory was initiated, and facilities for serological examinations were added to the Omaha and San Francisco laboratories.

An extensive study of hamburger produced in retail stores and plants not operating under Federal inspection revealed that more than 13 percent of the meat contained pork. Thus, raw or undercooked hamburgers produced by these firms could be a source of trichinosis.

A study of threadworms in pork tongues revealed sufficient infestation to require a revision of the regulations. This revision requires the removal of the mucous membranes on pork tongues which are used in processed products.

A re-evaluation of the preparation of partially defatted beef "fatty tissue" resulted in the establishment of new requirements for the handling of the raw fat and the prompt cooling and freezing of the residue.

Finally, an extensive study of the incidence of lung tumors in cattle was completed, and its results were reported to interested groups.

#### Chemical Evaluation and Control

The Division's Chemical Evaluation and Control staff is responsible for approving the use of all chemicals in processing or as additives to meat products. It also reviews all packaging materials, miscellaneous substances such as cleaning compounds and equipment lubricants, and new processing procedures to insure that no chemical adulteration of meat products can occur.

During the year, several new and important food additives were approved for use in meat products, but many others were rejected on the basis that they served no useful purpose or were otherwise unsuitable.

To implement this part of the inspection program, and to guide inspectors in the field, eight chemical control laboratories are maintained--one each in Washington, D. C.; New York, N. Y.; East Point, Ga. (a suburb of Atlanta); Chicago, Ill.; St. Louis, Mo.; Kansas City, Kan.; Omaha, Neb. (this lab was re-established this year), and San Francisco, Calif. In addition, a specialized laboratory is maintained at Beltsville, Md., for testing methods development, and radiation and residue detection.

These laboratories examined a total of 174,685 samples of meat and meat products as well as materials used in conjunction with meat processing. Of the total, 3,849 were examined for the presence of chemical or biological

residues in meat products. Of the total examined, 6,520 were found to be adulterated, unfit for food, or otherwise did not meet Federal standards. A total of 23,042 of the samples were examined for other Federal agencies on a reimbursable basis.

In addition to its own laboratories, the Division "certifies" certain private laboratories to conduct similar work. This work by certified laboratories was expanded during the year, and 5,238 samples were examined by them. Approximately 25 percent of these samples were also analyzed by the Division's laboratories to insure uniformity of results.

Renovation of the Division's Washington, D. C., and St. Louis laboratories was undertaken, and gas chromatographs were installed in five laboratories to increase their efficiency and capability. The Residues and Methods Development laboratory at Beltsville developed several significant analytical procedures for use by the field laboratories, and coordinated certain work for the Association of Official Analytical Chemists.

### Contracts and Enforcement

The Division's Contracts and Enforcement staff is primarily concerned with coordinating the examination of meat products purchased by Federal agencies for specification and/or contract compliance; investigations of alleged violators of the Meat Inspection Act, and reviewing meat inspection programs of foreign countries for comparability with U. S. standards.

A total of 476,537,682 pounds of meat and meat products were examined for specification and/or contract compliance for Federal agencies, of which 475,438,479 pounds were accepted and 1,099,203 pounds rejected. This service is provided on a reimbursable basis to USDA agencies conducting purchase programs, as well as to the Departments of Commerce; Defense; Health, Education and Welfare; Interior, and Justice, and independent agencies such as the General Services Administration and Veterans Administration.

Investigations of alleged violations of the Meat Inspection Act resulted in the issuance of warning letters to 259 persons or firms; initiation of criminal prosecution in 44 cases, and completion of 17 prosecuted cases. Most violations involve illegal interstate movement of non-federally inspected meats. In most cases, compliance with the law is accomplished through personal visits to violators and explanation of the law without resorting to court action.

Staff members visited 16 foreign countries to evaluate national meat inspection programs. These visits are made at the request of the countries, who desire to export meat to the United States.

### Federal-State Relations

Achieving closer coordination and working relations between State inspection

programs and the Federal program is the responsibility of the Division's Federal-State Relations staff. Much of the staff's work is channeled through designated "collaborators" within each State. Four regional conferences were held--one each in San Francisco, Atlanta, Philadelphia, and Chicago--at which State and Federal meat inspection administrators discussed common problems. State meat inspection officials from every State except Louisiana and Vermont attended the respective conferences.

The staff also distributed the "compendium of ideas" formulated by Secretary of Agriculture Freeman's task force on meat inspection. The compendium contained ideas for strengthening the present Meat Inspection Act and developing cooperative agreements covering Federal-State meat inspection programs.

The Staff also coordinated training by Federal personnel of State, county, and municipal meat inspection personnel, at the request of the local governments. A total of 198 local government employees received training under this program during the fiscal year.

Late in the fiscal year, the Federal-State Relations staff assumed the responsibility for review and surveillance of non-federally inspected establishments using the Federal meat grading service.

#### Employee Development and Training

Under the Employee Development and Training program, six veterinarians were assigned to veterinary colleges for advanced training and teaching under a cooperative program with the respective schools. Two received their Doctorate degrees in pathology, and three received Masters degrees. The cost of this program is shared by the college and the Division.

The 12-week veterinary basic course was given to 112 newly employed veterinarians at one of the Division's three training stations--St. Louis, St. Paul, and Omaha. This training includes lectures and on-the-job instruction on ante-mortem, post-mortem, and other inspection procedures.

Special training courses were given to 226 employees at the Division's Meat Hygiene Training Center in Chicago. These courses included instruction in veterinary meat hygiene, advanced meat hygiene, supervisory meat hygiene, and personnel administration and management.

Additional training is given to Division employees in radiological monitoring, should this skill ever be necessary in meat slaughtering and processing plants. Approximately 1,125 employees are now trained as monitors to operate 548 monitoring stations, and 140 employees are qualified as monitoring instructors.

In all, 863 Division employees undertook 72,397 hours in various training courses given during the year by the USDA, Civil Service Commission, General Services Administration, and private organizations.

## Planning and Appraisal

The Division's Planning and Appraisal staff guided the development of (a) a more efficient system for coordinating meat law investigations; (b) an expansion of the Biological Sciences and Methods Development laboratories; (c) a statistical service at the Division level; (d) a proposed pesticide monitoring program; (e) annual planning to enhance Federal-State relations, and (f) a training program for meat inspectors.

In addition, the staff conducted 12 generalized meat inspection station reviews, giving particular attention to station management, the use of manpower, and work measurement. The latter grew out of time studies initiated, with the assistance of an industrial engineer, to implement a work measurement budget. Further, the staff more closely coordinated general program planning with work measurement, budget formulation, and proposed legislation.

## Tables

The tables on the following pages provide detailed statistics on the volume of activity under the Federal meat inspection program.

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Table 1. Antemortem and Postmortem Inspection of Animals, Fiscal Year 1965

Kind of Animal	Antemortem Inspection			Postmortem Inspection		
	Passed	Suspected 1/	Condemned 2/	Total	Passed	Condemned 2/
Cattle	25,696,497	108,434	3,771	25,808,702	25,724,275	79,673
Calves	5,014,969	3,401	1,976	5,020,346	4,996,634	21,506
Sheep	12,313,008	2,009	785	12,315,802	12,256,662	58,249
Goats	259,818	9	1	259,828	257,942	1,878
Swine	68,496,060	43,126	1,318	68,540,504	68,423,702	115,114
Horses 3/	34,161	461	32	34,654	34,356	260
Total	111,814,513	157,440	7,883	111,979,836	111,693,571	276,680

1/ "Suspected" is used to designate animals suspected of being affected with diseases or conditions that may cause condemnation in whole or part on special post-mortem inspection.

2/ For causes and additional condemnation, see tables 2 to 6, inclusive.

3/ Horses are slaughtered and their meat handled and prepared in establishments separate and apart from those in which cattle, calves, sheep, goats, and swine are slaughtered and their meat handled and prepared.

4/ Includes 1014 previously suspected animals that died in pens.

Table 2. Number of Animals Condemned for Various Diseases and Conditions on Antemortem Inspection, Fiscal Year 1965

Cause of Condemnation	Cattle	Calves	Sheep and Lambs	Goats	Swine	Horses
Degenerative and Dropsical Conditions:						
Anasarca.....	13	1				
Emaciation.....	61	10	11		10	6
Miscellaneous.....	5				2	
Infectious Diseases:						
Anaplasmosis.....	1					
Brucellosis.....					1	
Caseous Lymphadenitis.....			1			
Hog Cholera.....					4	
Listerellosis.....	15		2			
Necrobacillosis and Necrosis.....	1					
Swine Erysipelas.....					2	
Tuberculosis Nonreactor.....					2	
Miscellaneous.....	1	1			5	
Inflammatory Diseases:						
Enteritis, Gastritis, Peritonitis.....	20	3	1		3	
Mastitis.....	18					
Metritis.....	19		1		5	
Nephritis.....	1					
Pericarditis.....	23	1				
Pleurisy and Pneumonia.....	44	23	8		37	1
Miscellaneous.....	19	1	1		2	
Neoplasms:						
Carcinoma.....	10		1		1	
Epithelioma.....	1,323	1				
Malignant Lymphoma.....	7					
Miscellaneous.....	1				2	
Pigmentary Conditions:						
Melanosis, Non-Malignant.....						1
Septic Conditions:						
Abscess or Pyemia.....	15	4	2		137	
Septicemia.....	24	8	2		26	
Toxemia.....	24	2			5	
Miscellaneous.....	8		1		2	
Other:						
Arthritis.....	12	6	1		68	
Asphyxia.....			3			
Bone Conditions.....					2	
Immaturity.....		43	7			
Injuries.....	17	10	2		10	
Moribund.....	1,471	1,605	554	1	472	1
Pregnancy Advanced or Recent Parturition.....	3				1	
Pyrexia.....	172	29	91		135	20
Skin Conditions.....					4	
Suspect Died in Pen.....	373	221	61		356	3
Tetanus.....	12	1	6		8	
Uremia.....	26	2	26			
Miscellaneous General.....	32	4	3		16	
Total.....	3,771	1,976	785	1	1,318	32

Table 3. Number of Carcasses Condemned for Various Diseases and Conditions on Post-mortem Inspection, Fiscal Year 1965

Cause of Condemnation	Number of Carcasses of					
	Cattle	Calves	Sheep and Lambs	Goats	Swine	Horses
<b>Degenerative and Dropsical Conditions:</b>						
Anasarca.....	1,071	31	38	2	38	
Emaciation .....	8,002	2,462	12,268	944	553	36
Miscellaneous .....	809	19	154		254	13
<b>Infectious Diseases:</b>						
Actinomycosis .....	859	10				
Anaplasmosis .....	255	8				
Anthrax .....					4	
Brucellosis .....					3	
Caseous Lymphadenitis .....			14,201	325		
Hog Cholera .....					311	
Johnes Disease .....	2					
Leptospirosis .....	4				6	
Listerellosis .....	1		5			
Mucosal Diseases .....	1					
Necrobacillosis and Necrosis .....	88	3			9	
Piroplasmosis .....	1					
Swine Erysipelas .....					2,176	
Tuberculosis Nonreactor .....	61	1			4,999	
Tuberculosis Reactor Showing Lesions .....	183	2				
Miscellaneous .....	38	7	5		74	
<b>Inflammatory Diseases:</b>						
Enteritis, Gastritis, Peritonitis .....	4,589	3,226	542	4	7,183	16
Mastitis .....	1,435		16		47	
Metritis .....	2,392	6	210	10	876	1
Nephritis .....	3,387	333	656	6	2,696	1
Pericarditis .....	5,616	81	259	4	1,089	2
Pleurisy and Pneumonia .....	9,610	4,364	11,881	208	17,340	83
Miscellaneous .....	1,492	288	425	2	678	
<b>Neoplasms:</b>						
Carcinoma .....	2,796	14	30	4	213	12
Epithelioma .....	5,816	2				
Malignant Lymphoma .....	4,616	118	38	2	1,360	1
Sarcoma .....	275	2	9	2	141	7
Miscellaneous .....	1,065	41	70	6	710	13
<b>Parasitic Conditions:</b>						
Cysticercosis .....	179	3	568		1	
Stephanuriasis .....					1,365	
Miscellaneous .....	1,459	37	4,890		24	
<b>Pigmentary Conditions:</b>						
Melanesis, Non-Malignant .....	53	50	60	7	331	10
Miscellaneous .....	87	6	16	2	66	31
<b>Septic Conditions:</b>						
Abscess or Pyemia .....	9,139	949	2,984	191	24,173	4
Septicemia .....	5,180	2,523	977	27	8,366	10
Toxemia .....	1,308	167	188	4	1,548	
Miscellaneous .....	91	14	13		201	
<b>Other:</b>						
Arthritis .....	867	1,308	1,997	21	13,452	
Asphyxia .....	31	15	48	2	2,166	
Bone Conditions .....	28	5	2		113	
Contamination .....	34	23	21		4,056	
Icterus .....	420	1,651	2,192	58	12,537	
Immaturity .....		2,225	6		13	
Injuries .....	4,303	1,357	1,300	36	3,744	20
Pregnancy Advanced or Recent Parturition .....	40		4		13	
Sexual Odor .....					864	
Skin Conditions .....	5	31	4		91	
Uremia .....	1,374	99	2,040	11	932	
Miscellaneous General .....	611	25	132		298	
<b>Total.....</b>	<b>79,673</b>	<b>21,506</b>	<b>58,249</b>	<b>1,878</b>	<b>115,114</b>	<b>260</b>

Table 4. Number of Carcasses Retained for Various Diseases and Conditions but Passed for Food After Removal of Affected Parts, Fiscal Year 1965. Does not include those reported in Table 3.

Causes of Retention	Number of Carcasses of					
	Cattle	Calves	Sheep and Lambs	Goats	Swine	Horses
Degenerative and Dropsical Conditions:						
Anasarca.....	59		1		1	
Miscellaneous.....	949	9	82		370	4
Infectious Diseases:						
Actinomycosis.....	316,364	4,369				
Anaplasmosis.....	147					
Blue Tongue.....			92			
Brucellosis.....					115	
Caseous Lymphadenitis.....			72,148	16,182		
Coccidioidal Granuloma.....	11,567	43				
Johnes Disease.....	68	3				
Leptospirosis.....	16					
Listerellosis.....	6		53			
Mucosal Diseases.....	42					
Necrobacillosis and Necrosis.....	280	10			96	
Pin Point Glands.....					42,153	
Tuberculosis Nonreactor.....	428	54			1,205,943	
Tuberculosis Reactor Showing Lesions.....	682	9				
Tuberculosis Reactor Showing No Lesions.....	2,929	112				
Vesicular Diseases.....	1					
Miscellaneous.....	309	4	58		210	
Inflammatory Diseases:						
Enteritis, Gastritis, Peritonitis.....	1,304	3,615	38		785	215
Mastitis.....	6,543		10		88	2
Metritis.....	1,148	2	21		46	8
Nephritis.....	1,894	753	47		1,460	7
Pericarditis.....	1,581	104	116		1,259	13
Pleurisy and Pneumonia.....	61,692	30,443	37,046	193	46,960	656
Miscellaneous.....	457,930	23,088	119,585	1,658	516,229	378
Neoplasms:						
Carcinoma.....	378	2	5		177	2
Epithelioma.....	78,702	103				
Miscellaneous.....	831	24	17		183	21
Parasitic Conditions:						
Cysticercosis.....	9,419	36	23,157			
Cysticercosis (Refrigeration).....	3,573	14				
Stephanuriasis.....					113,019	
Miscellaneous.....	3,901	1,611	6,186		47	
Pigmentary Conditions:						
Melanosis, Non-Malignant.....	264	152	356		947	756
Miscellaneous.....	754	44	16		1,021	18
Septic Conditions:						
Abscess or Pyemia.....	415,709	19,839	34,651	877	3,831,433	4,513
Miscellaneous.....	126	16	15		1,021	
Other:						
Arthritis.....	83,980	16,481	34,603	191	378,494	691
Bone Conditions.....	623	65	104		512	
Contamination.....	220,561	52,646	81,935	61	386,172	1,127
Icterus.....	26	15	125		68	
Injuries.....	625,805	61,588	80,812	475	414,572	1,994
Normal.....	8,086	1,220	1,043	21	8,661	20
Pregnancy Advanced or Recent Parturition..	194		2		3	
Sexual Odor.....					2,015	
Skin Conditions.....	73,633	17,749	28,491	33	101,191	
Miscellaneous General.....	978	63	2,931		1,505	
Total.....	2,393,482	234,286	523,746	19,691	7,056,756	10,425

Table 5. Number of Parts of Carcasses 1/ Condemned for Various Diseases and Conditions on Post-Mortem Inspection, Fiscal Year 1965

Cause of Condemnation	Parts of Carcasses of					
	Cattle	Calves	Sheep and Lambs	Goats	Swine	Horses
Degenerative and Dropsical Conditions:						
Anasarca.....	19					
Miscellaneous.....	686	4	6		300	4
Infectious Diseases:						
Actinomycosis.....	251,604	4,291				
Caseous Lymphadenitis.....			395			
Coccidioidal Granuloma.....	38					
Listerellosis.....	2					
Mucosal Diseases.....	5					
Necrobacillosis and Necrosis:	220	10				
Tuberculosis Nonreactor.....	194	37			834,392	
Vesicular Diseases.....	1					
Miscellaneous.....	138	1			1	
Inflammatory Diseases:						
Miscellaneous.....	1,978	50	78	5	363	8
Neoplasms:						
Carcinoma.....	295				1	2
Epithelioma.....	77,526	109				
Miscellaneous.....	73	1	2		5	4
Parasitic Conditions:						
Cysticercosis.....	254	2	5			
Stephanuriasis.....					6,183	
Miscellaneous.....	457	21	11			
Pigmentary Conditions:						
Melanosis, Non-Malignant.....	80	42	1		190	427
Miscellaneous.....	612	5			866	3
Septic Conditions:						
Abscess or Pyemia.....	90,432	6,748	734		2,660,522	3,931
Miscellaneous.....	19	2			274	
Other:						
Arthritis.....	6,585	369	2,203	4	19,229	7
Bone Conditions.....	131	6	2		307	
Contamination.....	121,395	25,432	11,499	4	304,766	72
Injuries.....	19,909	2,989	3,240	35	94,183	284
Miscellaneous General.....	142	10	1		26	
Total.....	572,795	40,129	18,177	48	3,921,608	4,742

1/ A part of a carcass refers to a separate portion, such as a head, a ham, or a shoulder.

Table 6. Cattle and Calf Livers Condemned for Various Diseases and Conditions on Postmortem Inspection

Fiscal Year 1965

Cause of Condemnation	Cattle Livers	Calf Livers
Abscess.....	2,242,147	29,679
Carotinosiis.....	20,313	3,221
Cirrhosis.....	19,453	1,128
Contamination.....	45,965	4,064
Degenerative Conditions.....	16,762	2,462
Distoma.....	729,220	14,182
Echinococcus.....	1,994	59
Injuries.....	1,657	2,753
Melanosiis.....	9,115	573
Other Parasitic Conditions.....	118,237	6,400
Sawdust.....	211,882	6,037
Telangiectasiis.....	517,789	3,860
Tuberculosis.....	647	
Miscellaneous.....	49,687	5,531
Total.....	3,984,868	79,949

Note: There were 3,647,889 pounds of sheep livers, 135,376 pounds of goat livers and 25,542,483 pounds of swine livers condemned.

Table 7. Meat and Meat Food Products Prepared and Processed under Supervision,  
Fiscal Year 1965

Product	Pounds
Placed in cure:	
Beef.....	195,697,700
Pork.....	3,333,839,121
Other.....	5,502,270
Smoked and/or dried:	
Beef.....	68,945,901
Pork.....	2,587,948,698
Cooked meat:	
Beef.....	58,878,597
Pork.....	226,059,589
Other.....	2,816,047
Sausage:	
Fresh finished.....	300,452,199
To be dried or semi-dried.....	157,604,598
Frankfurters, wieners.....	803,074,126
Other.....	817,449,271
Loaf, head cheese, chili con carne...	238,790,711
Steaks, chops, roasts.....	808,136,274
Meat extract.....	2,380,759
Sliced bacon.....	1,160,654,972
Sliced other.....	501,542,849
Hamburger.....	373,728,779
Miscellaneous meat product.....	453,767,837
Lard:	
Rendered.....	1,895,337,371
Refined.....	1,232,180,391
Oleo stock.....	39,346,334
Edible tallow.....	537,890,339
Pork fat rendered.....	88,578,691
Pork fat refined.....	46,361,616
Compound containing animal fat.....	908,693,262
Oleomargarine containing animal fat..	202,065,762
Canned products.....	2,877,014,708
Horse meat products:	
Cured.....	430,913
Chopped.....	2,499,740
Canned horse meat.....	4,369,991
Total.....	19,932,039,416* <u>1/</u>
Boning:	
Beef boning.....	4,111,040,554
Pork cut.....	10,866,113,911
Other boning.....	1,145,149,085
Total.....	16,122,303,550*
Grand Total.....	36,054,342,966**

1/ This figure represents inspection pounds. Some of the products may have been inspected and recorded more than once on account of their having been subjected to more than one processing treatment, such as curing, smoking, and slicing.

Table 8. Meat and Meat Food Products Canned Under Federal Inspection, Fiscal Year 1965<sup>1/</sup>

Product	Quantity	3 pounds or over	Under 3 pounds
	(pounds)	(pounds)	(pounds)
Luncheon meat.....	267,444,552	125,160,122	142,284,430
Canned hams (whole or fractional).....	307,261,386	298,374,756	8,886,630
Beef hash.....	77,641,000	5,936,222	71,704,778
Chili con carne.....	182,584,092	14,089,875	168,494,217
Viennas.....	80,854,751	3,180,541	77,674,210
Frankfurters or wieners in brine or sauce.....	2,522,215	254,807	2,267,408
Deviled ham.....	9,276,287	117,139	9,159,148
Other potted deviled meat food products.....	43,926,912	10,897	43,916,015
Tamales.....	35,216,583	3,556,383	31,660,200
Sliced dried beef.....	2,104,816	197,189	1,907,627
Chopped beef.....	8,911,794	45,991	8,865,803
Meat stew (all types).....	160,239,431	4,928,051	155,311,380
Spaghetti meat products (all types).....	130,339,244	3,995,244	126,344,000
Tongue (not pickled).....	977,642	432,537	545,105
Vinegar pickled products.....	25,679,369	10,201,031	15,478,338
Sausage.....	6,222,301	54,347	6,167,954
Hamburger, roasted or corned beef, meat and gravy.....	147,507,729	9,881,591	137,626,138
Soups.....	718,621,788	116,262,642	602,359,146
Sausage in oil.....	8,832,862	4,462,855	4,370,007
Tripe.....	3,670,798	848,512	2,822,286
Brains.....	2,012,631		2,012,631
Canned loins and picnics.....	43,649,382	40,064,019	3,585,363
All other products containing:			
20% or more meat and/or meat by-products.....	161,995,375	12,856,395	149,138,980
Less than 20%.....	308,241,745	15,132,444	293,109,301
Total.....	2,735,734,685	670,043,590	2,065,691,095

<sup>1/</sup> Canned product less product for Department of Defense.





Table 12. Foreign Meat and Meat Food Products Refused Entry and/or Condemned, Fiscal Year 1965

Country of Origin	Fresh meats and edible organs:				Cured meats			Canned meats					Miscel- laneous	Horse Meat	Total
	Beef and Veal	Mutton and Lamb	Pork		Beef	Pork		Beef	Pork	Other	Sausage (trichinae treated)	Cooked Beef			
	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)
Argentina.....								655,757				82	3,708	8,442	667,989
Australia.....	1,165,371	463,143						3							1,628,726
Belgium.....									4,920						4,920
Brazil.....								116,645							116,645
Canada.....	1,207,344	74,663	404,160	20,761	115,725				16,427		3,744		100		1,842,924
Costa Rica.....	9,209														9,209
Czechoslovakia.....									12,086						12,086
Denmark.....						10		23	265,400	82,974	1,202				349,609
Germany.....						440			1,008	4,520	661				6,629
Holland.....						2,994			321,540	25,839					350,373
Honduras.....	22,796														22,796
Guatemala.....	70,569														70,569
Ireland.....	15,220														15,220
Italy.....							9,865				24		2,960		12,849
Haiti.....	550														550
Mexico.....	629,840													122,420	756,845
Nicaragua.....	144,509		4,585					12,500					240		157,009
Norway.....															240
New Zealand.....	1,160,558	330,906													1,491,464
Paraguay.....								415,957							415,957
Poland.....									34,971	29,401					64,372
Spain.....										13,467					13,467
Sweden.....										2,879					2,879
Switzerland.....										2,302					2,302
Uruguay.....								230,458							230,503
Yugoslavia.....									135,227						135,227
Total.....	4,425,966	868,712	408,745	33,306	129,034	1,418,843	791,579	161,385	5,631	82	7,214	130,862	8,381,359		

Note: The figures in Tables 11 and 12 do not represent the quantity of duty-paid product entered for consumption during the fiscal year. They reflect the amounts of imported product inspected and on which the disposition was completed during this period.

Table 13. Quantity of Meat and Meat Food Products, Inedible Products, and Casings Certified for Export, Fiscal Year 1965

Country of Destination	Beef and/or Veal			Mutton and/or Lamb			Pork		
	Fresh	Smoked & Cured	Edible Organs	Fresh	Smoked & Cured	Edible Organs	Fresh	Smoked & Cured	Miscellaneous
	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)
Africa, Other.....	254,699:	90,592:	6,126:	8,861:	60,736:	16,504:	36,102:	93,157:	5,360
U.A.R. Egypt.....	15,090,138:	33,931:	21,144:	17:	17:	259:	161,925:	152,271:	1,035
Asia, Other.....	15,189,140:	53,267:	1,524,442:	1,862:	1,862:	13,006:	13,006:	9,190:	7,995
Hong Kong.....	51,064:	5,124:	41,076:	1,779:	1,779:	165:	19,157:	29,167:	23
Japan.....	157,489:	15,102:	466,706:	1,142:	1,142:	2:	346,828:	77,112:	12,710
Philippines.....	93,977:	3,593:	47,762:	727,388:	6,834:	93,818:	1,915,514:	12,450,419:	1,192
Caribbean, Other.....	4,533,545:	3,264,721:	1,615,665:	2,166:	2,166:	2,752:	5,397:	56,446:	82,761
Dominican Republic.....	19,980:	6,043:	1,762:	606:	606:	45:	5,830:	39,684:	2,670
Haiti.....	1,634:	13,829:	7,205:	50:	50:	712:	4,499:	4,512:	29
Europe, Other.....	11,249:	934:	332,717:	44:	44:	7:	1,403,154:	62,094:	571
Austria.....	53,414:	9,583:	3,066,857:	912,420:	4,568:	7,130:	182,169:	3,437:	228
Belgium.....	11,006:	1,242:	75,045:	45,603:	127:	810,531:	16,889:	39,322:	83,082
Denmark.....	1,140,570:	12,675:	48,935,556:	12,813:	13:	35,880:	467:	1,506:	180,002
France.....	204,382:	6,262:	4,821,589:	723,757:	40:	50,201:	65,100:	1,320:	4,346
Germany, West.....	94,691:	14,369:	159,289:	13:	13:	50,201:	65,100:	1,320:	61,107
Italy.....	30,631,232:	127,500:	11,577,145:	137,273:	263,275:	137,273:	263,275:	42,984:	1,219
Netherlands.....	279,849:	64,567:	675,333:	37,548:	163:	26,886:	1,007,292:	11,727:	87,870
Norway.....	39,128:	51:	5,644,686:	16,117:	163:	26,886:	1,433,591:	70:	30,136
Portugal.....	928,688:	249:	907,683:	126,600:	302,341:	302,341:	95,338:	10,057:	55,053
Poland.....	54,851:	668:	40,601,242:	6,056:	2,371:	2,371:	131,560:	2,167,324:	11,936
Spain.....	1,651,540:	39,268:	3,523,708:	248,142:	11,729,124:	11,729,124:	21,154,832:	9,836,303:	1,172
Sweden.....	56,771:	40,186:	3,470,481:	174,502:	488,593:	488,593:	1,944,414:	58,382:	7,936
Switzerland.....	9,436:	631,019:	3,498:	259,805:	56:	56:	7,380:	150,799:	506:
United Kingdom.....	39,268:	248,142:	2,558:	2,371:	2,371:	2,371:	131,560:	2,167,324:	71,442
Yugoslavia.....	3,523,708:	11,729,124:	714,249:	174,502:	488,593:	488,593:	21,154,832:	9,836,303:	813,411
North America, Other:	56,771:	40,186:	3,470,481:	259,805:	56:	56:	7,380:	150,799:	9,533,305
Canada.....	9,436:	631,019:	3,498:	259,805:	56:	56:	7,380:	150,799:	845
Mexico.....	39,268:	248,142:	2,558:	2,371:	2,371:	2,371:	131,560:	2,167,324:	506:
Oceania, Other.....	3,523,708:	11,729,124:	714,249:	174,502:	488,593:	488,593:	21,154,832:	9,836,303:	6:
Australia.....	56,771:	40,186:	3,470,481:	259,805:	56:	56:	7,380:	150,799:	6:
New Zealand.....	39,268:	248,142:	2,558:	2,371:	2,371:	2,371:	131,560:	2,167,324:	6:
South America, Other:	82,744:	1,654,174:	149,072:	72:	3,132:	288:	115,699:	342,381:	155,571
Argentina.....	1,498:	631,019:	3,498:	259,805:	56:	56:	7,380:	150,799:	312:
Brazil.....	56,840:	3,841:	40,047:	10,919:	4,421,359:	4,421,359:	4,421,359:	4,421,359:	46,000:
Uruguay.....	74,327,098:	17,966,229:	125,789,464:	2,808,828:	1,438,490:	40,426:	12,944,426:	710,635:	73,807,924:
Venezuela.....	74,327,098:	17,966,229:	125,789,464:	2,808,828:	1,438,490:	40,426:	12,944,426:	710,635:	11,795,604
Total.....	74,327,098:	17,966,229:	125,789,464:	2,808,828:	1,438,490:	40,426:	12,944,426:	710,635:	11,795,604

Table 13. Quantity of Meat and Meat Food Products, Inedible Products, and Casings Certified for Export, Fiscal Year 1965--Continued

Country of Destination	Horse Meat										Country Total
	Canned Products	Sausage Luncheon Meat	Lard and Pork Fat	Other Edible Fats/Oils	Total Meat Food Products	Fresh Cured Organs	Smoked and Edible Miscel- laneous	Inedible Products	Casings	(pounds)	
	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	(pounds)	
Africa, Other	443,071	162,249	20,017	51,735	1,189,291				846,987	2,036,278	
U.A.R. Egypt		4,151			15,150,399					15,150,399	
Asia, Other	2,665,221	1,096,945	1,820,420	44,249	22,854,091			16,496	9,829	22,880,836	
Hong Kong	353,777	105,143	708,440	116,380	1,530,772			141,081	4,917	1,676,770	
Japan	288,849	61,368	146,105	83,060	1,818,774			8,394,968	65,690	10,279,432	
Philippines	1,508,484	268,998	38,450	163,791	2,709,411			63,061	4,840	2,777,312	
Caribbean, Other	2,239,331	1,884,543	988,813	569,062	30,517,617			3,986	11,703	30,533,306	
Dominican Republic	1,127,321	45,267	5,500	66,600	1,339,792				11	1,339,803	
Haiti	45,816	33,276	6,092,320	6,390	6,247,120					6,247,120	
Europe, Other	309,467	5,332	1,623,584		2,341,116					197,425	2,555,037
Austria	152				540,425					103,365	643,790
Belgium	48,021	2,389	1,054,422	918,540	10,150,576					19,091	10,693,706
Denmark	51,616	3,190			321,133					942	412,075
France	59,769	1,050	98,600	144	70,236,129					87,933	70,872,244
Germany, West	44,174	4,409	13,307,791	5,612	53,262,995					1,275,948	55,194,398
Italy	56,208	5,938		20,400	358,920					163,839	1,512,873
Netherlands	63,565	1,800	11,700	411,198	58,612,707					244,973	59,386,164
Norway	19,304				637,046					328,219	2,088,919
Portugal	8,804	2,374			1,346,352					155,819	1,502,171
Poland	2,950				1,436,541					11,000	1,559,482
Spain	307,572	2,800			1,523,991					1,256,227	2,780,218
Sweden	77,687	6		70	6,747,015	63,296,383	201			27,988	7,500,258
Switzerland	78,953	8		32,629	1,207,441					1,664,444	2,936,921
United Kingdom	180,306	17,770	391,686,104	1,043,651	447,736,202					2,126,432	453,871,823
Yugoslavia			705,574		711,630					151,191	862,821
North America, Other	1,116,147	355,037	5,812,340	114,032	10,067,508					786	10,288,694
Canada	476,778	213,322	14,137,338	5,598,574	70,613,316	27,371				1,529,701	83,158,649
Mexico	509,792	164,981	5,767,280	168,580	22,042,434					149,171	36,767,311
Oceania, Other	232,546	50,685	3,330		1,090,836					1,032	1,091,868
Australia	40,537				40,543					1,380,858	1,421,401
New Zealand	369				369					556,526	556,895
South America, Other	274,731	40,882	10,720,064	357,554	13,896,676					1,035	13,997,663
Argentina	42				47					2	49
Brazil	18		20,392,630		20,394,146					69,594	20,463,740
Uruguay	1,505				1,505					215	1,720
Venezuela	41,796	3,678	119,319	93,910	5,424,650					20,647	5,445,297
Total	12,674,679	4,537,591	475,260,141	9,866,161	884,099,516	90,667,433	008			1,420,42	992,869,963
											940,487,443

Table 14. Quantities of Meat and Meat Food Products and Miscellaneous Products Examined for Specification Compliance and/or Condition for Other Government Agencies

Fiscal Year 1965

Branch of Government	Accepted	Rejected
Department of Agriculture:		
AMS Meat Grading Branch.....	2,697,239	32,121
Forest Service.....	144,975	1,160
Agriculture Stabilization and Conservation Service.....	442,152,146	645,020
Department of Interior:		
Fish and Wildlife Service.....	84,805	3,239
Bureau of Indian Affairs.....	551,994	1,065
Department of Health, Education and Welfare:		
Public Health Service.....	637,242	3,962
Department of Justice:		
Bureau of Prisons.....	39,622	
Coast Guard.....	1,742	
U. S. Navy.....	2,520,831	102,478
General Services Administration.....	1,082,666	40,960
Veterans Administration.....	25,525,217	269,198
Total.....	475,438,479	1,099,203

Table 15. Shipments of Farm-Slaughtered Meat and Meat Food Products,  
Fiscal Year 1965

Product	Quantity
	(pounds)
Fresh Meats:	
Beef.....	42,852
Veal.....	5,122
Mutton and Lamb.....	8,781
Goat meat.....	649
Pork.....	10,575
Cured meat, sausage and miscellaneous meat food products.....	565,011
Total.....	632,990

Table 16. Meat and Meat Food Product Shipments by Retail Butchers  
and Retail Dealers under Certificates of Exemption,  
Fiscal Year 1965 1/

Product	Quantity
	(pounds)
Fresh Meats:	
Beef.....	8,610,158
Veal.....	353,361
Mutton and Lamb.....	435,624
Goat Meat.....	1,896
Pork.....	1,264,113
Cured meat, sausage and miscellaneous meat food product.....	10,930,335
Total.....	21,595,487

1/ Under certain provisions of the Meat Inspection Law, shipments of meat of animals slaughtered by farmers on farms, and meats shipped by retail butchers and retail dealers supplying their customers outside of the State, are exempted from inspection although such shipments are required to be reported.

Table 17. Food Inspection Service, Fiscal Year 1965

Product	Quantity
	(pounds)
Meat flavored soups, etc.....	255,417
Beef bouillon cubes.....	94,379
Soup and gravy bases.....	142,063
Bakery products with meat ingredients.....	693,509
Total.....	1,185,368

Table 18. Identification Service, Fiscal Year 1965

Product	Quantity
	(pounds)
Beef.....	97,359,819
Veal.....	16,511,236
Mutton and Lamb.....	451,330
Pork.....	14,340,778
Lard and Rendered Pork Fat.....	530,936,800
Miscellaneous.....	7,511,237
Total.....	667,111,200

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Consumer and Marketing Service  
Washington, D. C. 20250

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